DINNER

CANAPE EPICUREAN

BLUE POINTS MIGNONETTE

SALTED NUTS RADISHES CELERY
SPRING ONIONS OLIVES

CONSOMME CHATELAINE
CREAM OF CHICKEN, MARIE LOUISE

DIAMOND-BACK TERRAPIN, NEWBURG

FILET OF ENGLISH SOLE FARCE, MARGUERY
CUCUMBERS POTATOES PERCILLADE

CHICKEN A LA KING EN COCOTTE
BRAISED TENDERLOIN OF BEEF, PARISIENNE

ROAST STUFFED YOUNG TURKEY, CRANBERRY SAUCE
BERMUDA POTATOES IN CREAM GREEN PEAS
GRILLED SWEET POTATOES
CAULIFLOWER MOUSSELINE
FRESH SPINACH A LA FRANCAISE

FROZEN EGG NOGG

ROAST HOMER SQUAB, CURRANT JELLY
FRIED HOMINY

PATE DE FOIE GRAS BONED CAPON A L'GELEE

COMBINATION SALAD

ENGLISH PLUM PUDDING, HARD AND BRANDY SAUCE
MINCE PIE PUMPKIN PIE
NESSELRODE PUDDING, CLARET SAUCE
CHARLOTTE RUSSE FANCY CAKE

FRUIT BON BONS

GORGONZOLA CHEESE AMERICAN CHEESE

COFFEE CIDER

NINETEEN HUNDRED TWELVE

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